

GIULIO FERRARI RISERVA DEL FONDATORE 1991

FERRARI
TRENTO

Outstanding, exceeding all expectations. Pure Chardonnay: fascinating, satisfying, and evocative. A great Riserva, icon par excellence of Italian sparkling wine, Giulio Ferrari rises to the challenge of time.

VINTAGE 1991

A low-rainfall vintage, marked by irregular distribution of precipitation and long dry spells that required emergency irrigation. Budbreak was nevertheless regular and uniform. Flowering and fruit set, which began in the first week of June, were partly affected by adverse weather conditions that caused a partial thinning of the clusters. While this resulted in a slight decrease in yield, it also had a positive effect on the health of the grapes at harvest, as the looser clusters proved more resistant to fungal diseases. Harvest at Maso Pianizza began in the last week of September. The quality of the grapes proved to be decidedly excellent, both in terms of health and sugar/acidity balance.

TASTING NOTES

APPEARANCE

Straw yellow with intense golden reflections.

BOUQUET

On the nose, a mineral note blends with seductive hints of aromatic herbs (mint), anise, and flowers. With time, the bouquet softens, revealing notes of tropical fruit, honey, vanilla, and mandarin peel.

FLAVOUR

The palate is marked by a citrusy smoothness, balanced less by freshness than by its characteristic and alluring sapidity.

DENOMINATION

Trentodoc

ALCOHOL CONTENT

12.5% Vol

DOSAGE

Extra Brut

AVAILABLE FORMATS

0.75L; 1.5L

VARIETIES

Obtained from meticulously selected Chardonnay grapes, harvested exclusively by hand.

SERVING TEMPERATURE

8/10°C

AGEING

A minimum of 90 months on the lees.

RECOMMENDED GLASS

Grand Cru Tulip glass.

VINIFICATION

Steel

FIRST VINTAGE PRODUCED

1972



RESERVE LINE